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| **Subject:** Food & Cookery Vocational award (NCFE)Year 10 Curriculum Map 2022-2023 |
| Terms | **Topics covered** and **core knowledge and skills** | Links to careers | Links to the Knowledge organiser and other additional resources |
| Half term 1 | **Health and safety relating to food, nutrition and the cooking environment**Safe and hygienic working practices relating to the individual and the cooking environment Potential hazards and risks in the cooking environment, Minimising risk in the cooking environment. Safe and hygienic working practices when using cooking equipment and utensils**Food preparation, cooking skills and techniques**Key stages and the purpose of a recipePractical application of ‘Health & Safety’ relating to food, nutrition and the cooking environment.Preparation skills for commodities.**Food legislation** The Food Standards Agency and food safety legislation | <https://nationalcareers.service.gov.uk/><https://www.learningtoleap.co.uk/catering-careers/><https://www.youthemployment.org.uk/careers-hub-sector/catering-and-hospitality/><https://www.careersincatering.co.uk/> | <https://foodafactoflife.org.uk/news/open-farm-sunday-2022/><https://ourworldindata.org/environmental-impacts-of-food><https://foodafactoflife.org.uk/professional-development/teaching-and-learning/planning-and-teaching/good-food-hygiene-and-safety-practices/good-food-hygiene-and-safety-practices-secondary/><https://foodafactoflife.org.uk/14-16-years/food-commodities/><https://foodafactoflife.org.uk/resources/?q=food%20safety>Knowledge Organisers:<https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Cereals-and-rice-KO.pdf><https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Food-processing-KO.pdf><https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Food-Science-KO.pdf><https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Food-spoilage-contamination-and-poisoning-KO-1.pdf><https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Good-food-hygiene-practices-KO.pdf><https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Potatoes-KO.pdf> |
| Half term 2 | **Food legislation and food provenance*** Food provenance
* Grown
* Reared
* Caught

How food is distributed and food transportation.**Practical application** of food provenanceThe principles of Food Processing:* Why food is processed
* Advantages of processed food
* Disadvantages of processed food

**Practical application** of food processingThe principles offood manufacturing * Why food is manufactured
* Advantages of manufactured food
* Disadvantages of manufactured food

**Practical application** of food manufacturingThe characteristics and function of ingredientsCooking techniques and skills |